



Foodservice Establishment Inspection Report

Establishment Information						
Facility Name BLACK OAK GRILL & SALOON		Facility Type Restaurant				
Facility ID # HSAT-7QX7QN		Facility Telephone # 608 857-3012				
Facility Address N9404 COUNTY ROAD V HOLMEN , WI 54636						
Licensee Name CAIN KIM		Licensee Address N9404 COUNTY ROAD V HOLMEN , WI 54636				

Inspection Information		
Inspection Type Routine	Inspection Date 04/29/2016	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Refrigeration	38/40
True 2 door reach in	53 alfredo and 55 soup

Food Temperatures	
Description	Temperature (Fahrenheit)
Hot holding	179, 145

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
4 compartment kitchen sink	chemical				QA	
4 compartment bar sink	chemical				QA	

Certified Manager		
Name KIMBERLY K CAIN	Certificate # DOGD-8FHBUZ	Certificate Expiration 06/20/2016

OPERATOR - The violations in operating procedure or physical arrangement indicated below must be corrected by the next routine inspection or by a date specified in this report.

Observed Violations

Total # 2

Risk/Intervention - 13 - Food separated and protected

This is a priority item

OBSERVATION: Raw beef and ground beef are stored over raw fish in reach on cook line.

CORRECTIVE ACTION(S): Prevent nesting of raw animal foods and store raw animal foods in order of descending hazard to prevent cross contamination. Separate raw animal food species from one another except when combined as ingredients. Correct By: 29-Apr-2016

CODE CITATION: 3-302.11 (A) FOOD shall be protected from cross contamination by:

(2) Except when combined as ingredients, separating types of raw animal FOODS from each other such as beef, FISH, lamb, pork, and POULTRY during storage, preparation, holding, and display by:

- (a) Using separate EQUIPMENT for each type, [P] or
- (b) Arranging each type of FOOD in EQUIPMENT so that cross contamination of one type with another is prevented, [P] and
- (c) Preparing each type of FOOD at different times or in separate areas; [P]

Risk/Intervention - 20 - Proper cold holding temperatures

This is a priority item

REPEAT OBSERVATION: Food in True reach in is cold held at 53/55°F.

CORRECTIVE ACTION(S): Discard. Maintain cold potentially hazardous foods at or below 41°F Correct By: 29-Apr-2016

CODE CITATION: 3-501.16 (A) Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under § 3-501.19, and except as specified under ¶ (B) and in ¶ (C) of this section, POTENTIALLY HAZARDOUS FOOD TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained

(1) At 57°C (135°F) or above, except that roasts cooked to a temperature and for a time specified in ¶ 3-401.11 (B) or reheated as specified in ¶ 3-403.11 (E) may be held at a temperature of 54°C (130°F) or above; [P] or

(2) At 5°C (41°F) or less. [P]

(B) EGGS that have not been treated to destroy all viable Salmonellae shall be stored in refrigerated EQUIPMENT that maintains an ambient air temperature of 5°C (41°F) or less. [P]

(C) POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) in a homogenous liquid form may be maintained outside of the temperature control requirements, as specified under ¶ (A) of this section, while contained within specially designed EQUIPMENT that complies with the design and construction requirements as specified under ¶ 4-204.13 (E).

Comments

[Menu review and risk assessment conducted.](#)

Any operator aggrieved by an order of this department under this chapter may request a hearing as provided in ch.227 statute, if state licensed, or a local ordinance if licensed by an agent health department.

Person in Charge



Kim Cain

Sanitarian



Doug Schaefer
(608) 785-9679



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Licensee Name CAIN KIM	Licensee Address N9404 COUNTY ROAD V HOLMEN , WI 54636

Inspection Information		
Inspection Type Follow Up	Inspection Date 05/05/2016	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Refrigeration	
True 2 door reach in	

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
4 compartment kitchen sink	chemical					
4 compartment bar sink	chemical					

Certified Manager		
Name KIMBERLY K CAIN	Certificate # DOGD-8FHBUZ	Certificate Expiration 06/20/2016

OPERATOR - The violations in operating procedure or physical arrangement indicated below must be corrected by the next routine inspection or by a date specified in this report.

Observed Violations
Total # 0

Corrected Hazards

The following hazard(s) have been corrected since the last inspection.

Total # 2

3-302.11 (A) (2) - PACKAGED AND UNPACKAGED FOOD - NESTING OR RAW ANIMAL FOODS STORED TOGETHER

This is a priority item

OBSERVATION: Raw beef and ground beef are stored over raw fish in reach on cook line.

CORRECTIVE ACTION(S): Prevent nesting of raw animal foods and store raw animal foods in order of descending hazard to prevent cross contamination. Separate raw animal food species from one another except when combined as ingredients. Correct By: 29-Apr-2016

CODE CITATION: 3-302.11 (A) FOOD shall be protected from cross contamination by:

(2) Except when combined as ingredients, separating types of raw animal FOODS from each other such as beef, FISH, lamb, pork, and POULTRY during storage, preparation, holding, and display by:

- (a) Using separate EQUIPMENT for each type, [P] or
- (b) Arranging each type of FOOD in EQUIPMENT so that cross contamination of one type with another is prevented, [P] and
- (c) Preparing each type of FOOD at different times or in separate areas; [P]

3-501.16 (A) (2) AND (B) - PHF/TCS, COLD HOLDING

This is a priority item

OBSERVATION: Food in True reach in is cold held at 53/55°F.

CORRECTIVE ACTION(S): Discard. Maintain cold potentially hazardous foods at or below 41°F Correct By: 29-Apr-2016

CODE CITATION: 3-501.16 (A) Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under § 3-501.19, and except as specified under ¶ (B) and in ¶ (C) of this section, POTENTIALLY HAZARDOUS FOOD TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained

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- (2) At 5°C (41°F) or less. [P]

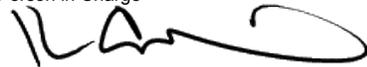
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(C) POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) in a homogenous liquid form may be maintained outside of the temperature control requirements, as specified under ¶ (A) of this section, while contained within specially designed EQUIPMENT that complies with the design and construction requirements as specified under ¶ 4-204.13 (E).

Comments

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